Mrs. Schlorer's

Prize-Winning Recipes

written by
your neighbors

ABOUT THESE RECIPES

The tempting dishes described in this booklet were chosen from hundreds of recipes, submitted by your neighbors in Mrs. Schlorer's television contest.

Selected because they are unusual, imaginative and delicious, these prize-winning recipes have been tested, and have proved themselves in every way to be dishes we can wholeheartedly recommend. All of the prize-winners emphasized that the fresh, delicious quality of Mrs. Schlorer's Mayonnaise contributed greatly to the success of their recipes.

Boasting the highest egg yolk content of any commercial mayonnaise, Mrs. Schlorer's uses only the finest selected egg yolks . . . for extra richness, extra flavor, extra nutritional value. And because this fine mayonnaise is made *right* in Philadelphia . . . you can be sure it is really fresh!

Freshness and quality together make Mrs. Schlorer's the *best* mayonnaise you can buy!

Try one of these tempting recipes made with Mrs. Schlorer's Mayonnaise. We know that you and your family will enjoy them!

Prize-winning recipes have been tested in the foods laboratories of the College of Home Economics of Drexel Institute of Technology.

PEA SALAD

(Serves 4)

1 can small peas, well drained (or 1½ cups frozen or fresh peas, cooked and drained)
2 small Mrs. Schlorer's sweet gherkins, diced
1 small onion, grated (optional)
¼ lb. American cheese, diced
6 tablespoons (level) Mrs. Schlorer's Mayonnaise

Mix all ingredients, serve on lettuce leaves.

Prize winning recipe of Mrs. John Powell, Collingswood, N. J.

PARTY SALAD

(Serves 16)

2 3-oz. pkgs. cream cheese
1 medium-size bottle maraschino cherries
1 lb. marshmallows, diced
1 #2 can crushed pineapple
1 cup cream, whipped
6 tablespoons Mrs. Schlorer's Mayonnaise

This salad should be prepared the day before using. Beat cheese and mayonnaise until smooth. Blend in whipped cream, and add remainder of ingredients. Place in a large bowl — this mixture swells. To serve, place rounded mounds on lettuce leaf and top each mound with a cherry.

Prize winning recipe of Mrs. Roland Baer, Broomall, Pa.

GINGERED PEAR SALAD

(Serves 6)

1 cup crushed ginger snaps
1 3-oz. pkg. cream cheese
2 tablespoons Mrs. Schlorer's Mayonnaise
6 large pear halves, fresh or canned
Salad greens as desired (lettuce, watercress, etc.)

Soften cheese, add mayonnaise, and beat until light and fluffy. Add ginger snaps and blend well. Pile mixture on pear halves and arrange on salad greens.

Prize winning recipe of Mrs. Warren Ditzler, Philadelphia, Pa.

SEAFOOD MOLD

(Serves 4-6)

1½ cups finely diced, cooked shrimp or
½ cup shrimp and 1 cup diced white fish
1 can condensed tomato soup
1 3-oz. pkg. cream cheese
2 teaspoons unsweetened gelatin
½ cup water
1 cup Mrs. Schlorer's Mayonnaise
1 cup diced celery
1 teaspoon grated onion
½ cup diced olives (optional)

Simmer tomato soup. Add gradually to cream cheese, and blend. Dissolve gelatin in water and blend until smooth with Mrs. Schlorer's Mayonnaise. Combine the two mixtures, add remainder of ingredients. Pour into mold and chill until firm.

Prize winning recipe of Mrs. Barbara Wilkin, Havertown, Pa.

CURRIED SHRIMP SALAD

(Serves 4)

1 8-oz. pkg. elbow macaroni
¾ cup diced celery
2½ cups shrimp (fresh, cooked, frozen or canned)
1¼ cups curry mayonnaise*

Cook macaroni in boiling, salted water. Cool. Meanwhile, clean and cut up shrimp, reserving a few whole shrimp for garnish. Prepare curry mayonnaise and mix with shrimp and celery. Combine with cooled macaroni and chill until serving time. Serve on lettuce leaves.

*Curry mayonnaise: Blend together 1¼ cups Mrs. Schlorer's Mayonnaise, 1 tablespoon lemon juice, ½ teaspoon salt, and 1 teaspoon curry powder.

Prize winning recipe of Mrs. James Huhn, Pitman, N. J.

QUICK TOMATO SOUP

(Serves 4-6)

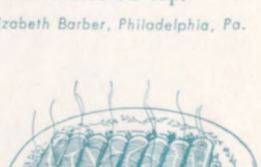
6 cups tomato juice
1 medium onion, sliced
2 bay leaves
1 teaspoon salt
1/8 teaspoon pepper
2 tablespoons sugar
6 tablespoons Mrs. Schlorer's Mayonnaise

Simmer tomato juice, onion, bay leaves, salt, pepper and sugar for five minutes. Remove onion and bay leaves. Stir a little of the hot mixture into the mayonnaise. Then blend all together. Serve very hot with chopped chives or grated cheese on top.

Prize winning recipe of Mrs. M. Elizabeth Barber, Philadelphia, Pa.

STUFFED HAM ROLLS

(Serves 8)



8 slices boiled ham
1 tablespoon shortening
1/4 cup chopped celery
1 tablespoon chopped onion
2 1/2 cups bread cubes
1/2 teaspoon salt
Dash of pepper
1/3 cup whole kernel corn (optional)
3 heaping tablespoons Mrs. Schlorer's Mayonnaise

To make stuffing, melt shortening in skillet, add celery and onion, sauté until tender. Pour over bread cubes, stir in salt, pepper, corn. Add Mrs. Schlorer's Mayonnaise, and mix thoroughly. Place 1/4 cup stuffing on each ham slice, roll and fasten with toothpicks. Arrange ham rolls in shallow buttered pan. Bake in moderate oven (350°) for 20-30 minutes. Serve with cheese sauce.

Prize winning recipe of Mrs. Frank Bisciotti, Philadelphia, Pa.

SCALLOPS SUPREME

(Serves 4)

1 pint scallops
4 oz. Mrs. Schlorer's Mayonnaise
1 oz. cream
½ teaspoon salt
1 cup corn flakes
¼ teaspoon paprika
1 teaspoon lemon juice

Wash scallops. Drain. In top of double boiler, mix and heat mayonnaise, cream, lemon juice and salt. Butter casserole dish, spread with half of corn flakes. Add scallops and hot mayonnaise mixture. Top with remainder of corn flakes, dot with mayonnaise and paprika. Bake in oven (375°) for 20 minutes.

Prize winning recipe of Mrs. Victor Lovell, Mt. Airy, Pa.

CHICKEN NOODLE CASSEROLE

(Serves 4)

1 small onion, sliced
1 stalk celery, diced
2 tablespoons cooking fat
2 or 2½ cups leftover chicken (diced)
1½ cups white sauce (thin)*
4 tablespoons Mrs. Schlorer's Mayonnaise
Parsley or parsley flakes
8 oz. fine noodles, cooked
Bread Crumbs
*(¾ cup chicken broth and ¾ cup milk)

Sauté onion and celery in cooking fat until clear and tender. Add chicken and continue cooking until flavors blend. Mix white sauce with Mrs. Schlorer's Mayonnaise and add to chicken mixture. Add parsley and noodles. Pour into greased casserole. Cover with bread crumbs. Bake in 350° oven about 20 minutes.

Prize winning recipe of Mrs. J. H. Huston, Germantown, Pa.

MUSHROOM MOUNTAINS

(Serves 4)

1 lb. fresh mushrooms
1 tablespoon flour
2 tablespoons butter
¾ cup milk
2 tablespoons chopped onions
2 tablespoons Mrs. Schlorer's Mayonnaise
4 English muffins
½ teaspoon salt

Pare and slice mushrooms lengthwise, leaving small ones whole. Sauté mushrooms and chopped onions in butter. Stir in flour. Salt to taste. When thoroughly blended, stir in mayonnaise. Add milk and heat until mixture begins to simmer. Meanwhile, cut muffins in half, butter and heat in oven at 450° until slightly brown. Pour mushroom mixture over muffins and serve immediately.

Prize winning recipe of Mrs. Edwin W. Lee, Philadelphia, Pa.

QUICK PIZZAS

Rolls or biscuits
Mrs. Schlorer's Mayonnaise
Slices of tomato
Salt, pepper, grated cheese or yellow cheese
Bacon strips or anchovy

Use any preferred bun: soft rolls, biscuits, onion rolls, or partly-baked rolls. Split buns and spread generously with Mrs. Schlorer's Mayonnaise. Top each with a thick slice of tomato. Add salt and pepper. Sprinkle with grated cheese or crumbled very sharp yellow cheese. Heat under broiler until the cheese is bubbly. Remove, and top with thin strips of anchovy or crisp bacon.

Prize winning recipe of Mrs. Marion Benasutti, Philadelphia, Pa.

SWEET GHERKINS | SOUR PICKLES | DILL PICKLES | IND REL

MAYONNAISE | OLIVE-NAISE | SANDWICH SPREAD | F DR

Mrs. Schlorer's

FAMOUS FOODS

Family Favorites Since 1907

IA SH

SWEET MIXED PICKLES

SWEET PICKLE CHIPS

SWEET CHOW CHOW

H DRESSING

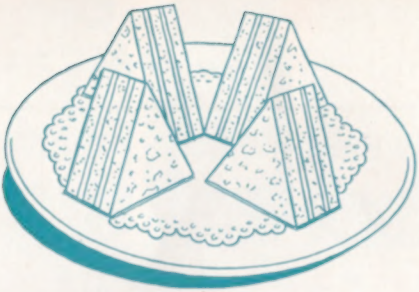
ENCH SSING

SWEET PRESERVED PICKLE STRIPS

SWEET MIDGETS

CANDIED PICKLE RIPPLES

A nutritious, health-building food, Mrs. Schlorer's pickles provide vitamins A, B_1, B_2, and C. To make good food taste better, to perk up lazy appetites, serve finer, firmer, tastier Mrs. Schlorer's pickles and pickle products.



SNICKER-SNACK SANDWICH

(Makes 4 sandwiches)

¼ cup peanut butter
¼ cup Mrs. Schlorer's Mayonnaise
¼ cup honey
¼ cup clear jelly
¼ cup cream cheese

Put all ingredients in mixing bowl, and blend well with egg beater or electric mixer. Spread on buttered bread, using 3 slices for each sandwich. Slice diagonally twice, and arrange with cut corners pointing up. (This mixture may be stored in refrigerator for several days.)

Prize winning recipe of Mrs. Henry L. Hanson, Willow Grove, Pa.

A "SCHLORER" SCHOOLDAY SANDWICH

(Makes 2 sandwiches)

1 cup cottage cheese
¼ cup crumbled Roquefort cheese
4 strips crisp fried bacon, crumbled
1 tablespoon sliced stuffed olives
1 tablespoon Mrs. Schlorer's Mayonnaise

Blend ingredients and spread on buttered bread. Add lettuce leaf, close sandwich and slice diagonally.

Prize winning recipe of Mrs. R. B. Shaughnessy, Philadelphia, Pa.

HEARTY HOLIDAY COOKIES

(Yield: 8 doz.)

3½ cups flour
½ teaspoon salt
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon nutmeg
1 cup Mrs. Schlorer's Mayonnaise
1½ cups sugar
3 eggs
1½ cups mincemeat

(Note: If mincemeat is not desired, substitute mixture of 2 tablespoons orange juice, ¼ cup chopped walnut meats, ¼ cup chopped maraschino cherries.)

Combine and sift all dry ingredients except sugar. Mix all other ingredients together, then add flour mixture gradually, blending well. Drop batter by teaspoonful on greased baking sheet. Bake at 400° for 10 minutes. For Christmas, garnish with red and green cherry bits.

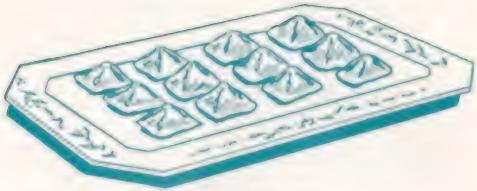
Prize winning recipe of Mrs. George F. Adam, Havertown, Pa.

NIPPY CHEESE SPREAD

8 oz. very sharp cheese
1 large green pepper
¼ cup Mrs. Schlorer's sweet gherkins, chopped
4 tablespoons Mrs. Schlorer's Mayonnaise
3 oz. cream cheese

Allow cream cheese to soften. Meanwhile, wash and remove seeds from green pepper. Put pepper, sharp cheese and pickles through food chopper, using medium blade. Then blend in Mrs. Schlorer's Mayonnaise. Mix well with softened cream cheese and serve on potato chips, crackers or rye bread.

Prize winning recipe of Mrs. Albert C. Munzinger, Lansdale, Pa.



TV SNACKS

(Serves 6-8)

1 7-oz. can tuna fish or salmon
2 heaping tablespoons Mrs. Schlorer's Mayonnaise
1 tablespoon lemon juice
1 tablespoon chopped parsley
1 teaspoon onion juice
1 egg yolk (reserve white for brushing pastry)
Salt and pepper to taste
Bread Crumbs
Pie dough

Mash tuna or salmon, add next 6 ingredients, and beat as for a cake. (This makes it light.) Roll out your favorite pie crust or use recipe below.* Cut pastry in 4 inch squares and sprinkle squares with fine bread crumbs. Top each square with fish mixture, roll diagonally and press edges together. Brush pastry with slightly beaten egg white. Bake on buttered cookie sheet at 425° for 30 minutes.

*CHEESE PIE CRUST

¼ lb. salt butter
¼ lb. cream cheese
1½ cups flour

Sift and measure flour. Cut in butter and cheese until mixture resembles coarse meal. Press together and chill a few hours before rolling. (This dough will keep in refrigerator for at least a week.)

Prize winning recipe of Mrs. Joseph Lachs, Philadelphia, Pa.

MARINATED HERRING

3 herring, soft
3 medium onions, sliced
½ cup Mrs. Schlorer's Mayonnaise
⅔ cup vinegar
⅓ cup water
1 tablespoon mixed spices
(bay leaves and whole allspice)
1 tablespoon sugar
½ teaspoon peppercorns

Clean, wash, fillet and skin herring. Soak overnight. Mix vinegar, water, spices, peppercorns and sugar, and boil for two minutes. Set aside to cool. Take 1 tablespoon of cooled liquid and mix quickly and thoroughly with mayonnaise. Add to remainder of liquid and blend. Put herring in jar, add sliced onions and all of liquid. Herring should be completely covered with liquid — if it is not, add vinegar (about ½ cup) without boiling. Keep jar at room temperature for one hour, then place in refrigerator. Ready to serve in about 4 days.

Prize winning recipe of Mrs. Dorothy Freeman, Philadelphia, Pa.

BOLOGNA CONES

(Serves 8)

1 #2 can of brown baked beans
¾ cup chopped Mrs. Schlorer's Sweet Gherkins
½ cup diced celery
½ cup shredded cabbage
½ cup Mrs. Schlorer's Mayonnaise
8 large slices bologna

Drain beans and mix with pickles, celery, cabbage, tossing lightly together. Blend in Mrs. Schlorer's Mayonnaise. Make cones of bologna slices, fastening with toothpicks. Fill cones with mixture. Serve with potato chips.

Prize winning recipe of Mrs. Raymond F. MacMillan, Phila., Pa.

LIVER SPREAD

(Serves 4)

¼ lb. cooked beef or chicken liver, cold
2 hard-cooked eggs
3 tablespoons grated onion
½ teaspoon salt (or to taste)
⅛ teaspoon pepper
3 tablespoons Mrs. Schlorer's Mayonnaise

Put liver and eggs through meat grinder, using medium blade. Add other ingredients and mix well. Serve on lettuce with tomato slices, or spread on crackers. Liver spread may be placed in a sealed jar and kept a few days in refrigerator.

Prize winning recipe of Mrs. Mollie Wolfson, Philadelphia, Pa.

CORNED BEEF SPREAD

(Serves 4)

1 can corned beef (1¼ cups)
½ cup Mrs. Schlorer's Mayonnaise
1 teaspoon prepared mustard
2 teaspoons minced onions

Mash corned beef with fork. Blend together mayonnaise, mustard and onion, and work into beef to make a paste. Spread on buttered rye or white bread, or serve on wheat thins or crackers for delicious hors d'oeuvres.

Prize winning recipe of Mrs. Rose Meikle, Roslyn, Pa.

FIRST LADY OF MAYONNAISE

The manufacture of mayonnaise began modestly in 1907 when neighbors discovered that my mother could make good mayonnaise that would neither separate nor curdle. The fame of Mother's mayonnaise spread, and soon it was sold in the food department of a well-known Philadelphia department store. It made an instant hit because of its delicate flavor and skillful blending.

Although Mother's was the first mayonnaise to be sold commercially, the origin of this delicacy is supposed to date back to 17th century France. At a banquet to celebrate a great naval victory at Port Mahon, the Duc de Richelieu, then Marshal of France, decided that he himself would mix the sauce to be served with the meat. Lacking cream, he substituted olive oil, and the new sauce was received so enthusiastically that he named it in honor of the victory, "Mahonnaise."

The romantic history of mayonnaise has reached full flower since the time when Mother first made it available through food stores. For this achievement, she truly earned the proud title, "First Lady of Mayonnaise."

Anna Scholer Smith

Prize-Winning Recipes

made with

Mrs. Schlorer's

INCORPORATED

SCOTTS LANE

(East of Ridge Ave. above Allegheny)

Philadelphia 29, Pa.

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